



Prat de la Vila

CATERING

Catalogue of services 2018



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Breakfasts / Coffee Breaks



Breakfasts / Coffee Breaks

Coffee #1

- Coffee
- Milk
- Herbal teas

€1.76 per person

Coffee #2

- Coffee
- Milk
- Herbal teas
- Mineral waters
- Fruit juices

€2.87 per person

Coffee #3

- Coffee
- Milk
- Herbal teas
- Mineral waters
- Fruit juices
- Biscuits
- Mini-muffins, different flavours

€3.86 per person



Breakfasts / Coffee Breaks

Coffee #4

- Coffee
- Milk
- Herbal teas
- Mineral waters
- Fruit juices
- Chocolate mini-croissant (1 serving)
- Butter mini-croissant (1 serving)
- Mini-muffin, different flavours (1 serving)

€4.68 per person

Coffee #5

- Coffee
- Milk
- Herbal teas
- Mineral waters
- Fruit juices
- Chocolate mini-croissant (1 serving)
- Butter mini-croissant (1 serving)
- Cheese mini-sandwich (1 serving)
- Cured-meat mini-sandwich (1 serving)
- Mini-muffin, different flavours (1 serving)

€5.79 per person



Breakfasts / Coffee Breaks

Coffee #6 “Healthy”

- Coffee
- Milk
- Herbal teas
- Mineral waters
- Fruit juices
- Turkey-salad sandwich (1 serving)
- Tuna-and-pepper sandwich (1 serving)
- Fruit cake (1 serving)
- Seasonal-fruit shake (1 serving)

€7.09 per person

Coffee #7

- Coffee
- Milk
- Herbal teas
- Mineral waters
- Fruit juices
- Chocolate mini-croissant (1 serving)
- Butter mini-croissant (1 serving)
- Cheese mini-sandwich (1 serving)
- Cold-meat mini-sandwich (1 serving)
- Fruit brochette (1 serving)
- Mini-muffin, different flavours (1 serving)

€7.17 per person



Breakfasts / Coffee Breaks

Coffee #8 “Gluten free”

- Coffee
- Milk
- Herbal teas
- Mineral waters
- Fruit juices
- Cheese sandwich (1 serving)
- Turkey sandwich (1 serving)
- Vanilla cake (1 serving)
- Chocolate cake (1 serving)
- Fruit brochette (1 serving)

€7.30 per person

Coffee #9

- Coffee
- Milk
- Herbal teas
- Mineral waters
- Fruit juices
- Chocolate mini-croissant (1 serving)
- Butter mini-croissant (1 serving)
- Iberian-ham mini-brioche (1 serving)
- York-ham mini-sandwich (1 serving)
- Cheese mini-sandwich (1 serving)
- Mini-muffins, different flavours (1 serving)

€8.77 per person



Breakfasts / Coffee Breaks

Coffee #10

- Coffee
- Milk
- Herbal teas
- Mineral waters
- Fruit juices
- Mini *pain à la crème* (1 serving)
- York-ham mini-sandwich (1 serving)
- Cheese mini-sandwich (1 serving)
- Mini-baguette filled with Iberian ham, on cereal bread (1 serving)
- Iberian-ham mini-brioche (1 serving)
- Fruit brochette bathed in chocolate (1 serving)
- White-chocolate cookie (1 serving)

€10.20 per person

Chocolate break

- Mineral waters
- Fruit juices
- Hot chocolate
- Ladyfingers
- Tutti-frutti cake
- White-chocolate cookie

€8.27 per person



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Snacks / Cocktails



Snacks / Cocktails

Cocktail #1

- Soft drinks
- Mineral waters
- Dried fruit and nuts
- Crisps
- Stuffed olives

€7.17 per person

Cocktail #2

- Soft drinks
- Mineral waters
- Shavings of Iberian ham
- Fruit and vegetable crisps
- Diced semi-firm cheese
- Salted almonds
- Roger de Flor Cava, Brut Nature

€8.55 per person

Cocktail #3

- Soft drinks
- Mineral waters
- Assorted canapés
- Roger de Flor Cava, Brut Nature

€7.67 per person



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Tapas Menus



Tapas Menus

Mini-baguettes & Tapas #1

- Brochette of cherry tomatoes and mozzarella pearls
- Mini-baguette filled with escalivada and Cantabrian anchovies
- Mini-baguette filled with king prawns and scallops, in Marie Rose sauce
- Mini-baguette filled with acorn-fed Iberian ham
- *Padrón* peppers
- Flame-grilled chicken wings

Dessert

- Homemade cheesecake with strawberry sauce and cream

Drinks

- Craft beer 33 cl, water, glass of wine or soft drink

€19.30 per person

Mini-baguettes & Tapas #2

- Raf tomato with feta and oregano
- Mini-baguette filled with smoked salmon and guacamole
- Mini-baguette filled with acorn-fed Iberian ham
- Mini-baguette filled with four cheeses
- Diced cod with romesco sauce
- Flame-grilled mini-hamburger, with three toppings

Dessert

- Cream of mango with natural Greek yoghurt

Drinks

- Beer tasting:
 - Ilda's ROS: craft beer, 33 cl
 - Ilda's CLOT: craft beer, 33 cl
- or glass of wine or soft drink

€21.95 per person



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Lunch



Lunch

Lunch #1

Cold starters to nibble

- Assorted cured meats with bread and tomato
- Nachos with guacamole
- Melon-and-ham brochette

Hot mains

- Vol-au-vents stuffed with escalivada and brie
- Assorted pizzas
- Mini-baguette filled with blue cheese, nuts and honey
- Pheasant parcels
- Spanish omelette
- Galician-style brochette, with octopus and potato

Desserts

- Artisan cheesecake or fresh-fruit salad

Wine Cellar

- Cuatro Gotas (Young Red, Rioja)
- Avi Miquel (White, Rosé, Catalonia)
- Roger de Flor Cava, Brut Nature
- Mineral water, soft drinks, coffees, herbal teas

€17.59 per person



Lunch

Lunch #2

Cold starters to nibble

- Tomato-and-cheese brochette with basil
- Salmon tartar and soy sauce presented on a large spoon
- Foie-gras balls with almonds

Hot mains

- Artisan Iberian-ham croquettes
- Vol-au-vent containing aubergine, ham, basil and prawns in béchamel sauce
- Thai-king-prawn brochette
- Assorted pizzas
- Deep-fried brie with strawberry preserve
- Cod brochette with romesco sauce

Desserts

- Chocolate cake or fruit salad

Wine Cellar

- Cuatro Gotas (Young Red, Rioja)
- Avi Miquel (White, Rosé, Catalonia)
- Roger de Flor Cava, Brut Nature
- Mineral water, soft drinks, coffees, infusions

€22.00 per person



Lunch

Lunch #3

Cold starters to nibble

- Mozzarella-and-cherry-tomato brochette with Genovese pesto sauce
- Mini-baguette filled with foie gras and caramelised apple
- Traditional *coca* pastry, with escalivada and anchovies
- Mini-baguette filled with *chistorra* sausage and quail egg

Hot mains

- Iberian-ham croquettes
- Duck-magret *pinchos* with sweet-and-sour sauce and sesame
- King-prawn brochette with romesco sauce
- Taster of cep-mushroom-and-prawn risotto with smooth Parmesan cheese

Desserts

- Lemon sorbet or fresh fruit

Wine Cellar

- Cuatro Gotas (Young Red, Rioja)
- Avi Miquel (White, Rosé, Catalonia)
- Roger de Flor Cava, Brut Nature
- Mineral water, soft drinks, coffees, herbal teas

€27.51 per person



Gluten-free lunch

Lunch #4 “Gluten free”

Cold starters to nibble

- Grape-and-soft-cheese brochette
- Button mushroom and avocado
- Mini-baguette filled with vegetable crudités
- Brochette of turkey, mozzarella and cherry tomato
- Salmon and chives served on a large spoon
- Mini-salad, comprising lamb's lettuce, tuna and walnuts with cream of balsamic vinegar from Modena

Hot mains

- Flame-grilled-vegetable brochette
- King-prawn lollipop, with a hint of soya sauce
- Vegetable-rice taster

Desserts

- Fruit brochette with orange coulis, or glass of caramelised pineapple with yoghurt

Wine Cellar

- Cuatro Gotas (Young Red, Rioja)
- Avi Miquel (White, Rosé, Catalonia)
- Roger de Flor Cava, Brut Nature
- Mineral water, soft drinks, coffees, herbal teas

€23.36 per person



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Menus



Menus

Menu #1

To nibble

- *Bravos* eggs (with tomato and sautéed potatoes)
- Greek salad (tomato, feta cheese, toasted olives and oregano)
- Andalusian deep-fried calamari rings
- Ricotta-and-spinach tortelloni, with goat's cheese sauce

Choice of mains

- Brochette of flame-grilled chicken and vegetables, with foie-gras sauce
- Crepe filled with cod, king prawns and tender garlic, with seafood sauce
- Flame-grilled-beef-sirloin hamburger with cep-mushroom sauce

And a choice of desserts

- Crème brûlée
- Vanilla ice cream with hot chocolate sauce

Wine Cellar

- Cuatro Gotas (Young Red, Rioja)
- Avi Miquel (White, Rosé, Catalonia)
- Roger de Flor Cava, Brut Nature
- Mineral water, soft drinks, coffees

€22.00 per person



Menus

Menu #2

To nibble

- Andalusian deep-fried calamari rings
- Battered cod bites
- Cep-mushroom mini-croquettes
- Nut salad with Manchego cheese and honey vinaigrette
- Four-cheese risotto

Choice of mains

- Roasted duck confit with caramelised apple
- Grilled cuttlefish with garlic and parsley
- Sirloin hamburger with onion, aubergine confit and oregano mozzarella

And a choice of desserts

- Lemon sorbet
- Mató-cheese flan with cream

Wine Cellar

- Cuatro Gotas (Young Red, Rioja)
- Avi Miquel (White, Rosé, Catalonia)
- Roger de Flor Cava, Brut Nature
- Mineral water, soft drinks, coffees

€29.72 per person



Menus

Menu #3

To nibble

- Scrambled truffled eggs with fried potatoes and foie gras
- Iberian-ham croquettes
- Avocado-and-tomato tartar with smoked salmon
- Andalusian deep-fried calamari rings
- Grilled green asparagus with romesco sauce and Parmesan shavings

Choice of mains

- Flame-grilled beef fillet with fries
- Grilled tuna with escalivada
- Flame-grilled fillet of acorn-fed Iberian pork with mustard sauce

And a choice of desserts

- Jijona-nougat ice cream with hot chocolate sauce
- Cream of mango with natural yoghurt and almond crust

Wine Cellar

- Cuatro Gotas (Young Red, Rioja)
- Avi Miquel (White, Rosé, Catalonia)
- Roger de Flor Cava, Brut Nature
- Mineral water, soft drinks, coffees

€33.35 per person



Menus

Menu #4

To nibble

- Prawn salad with nuts, palm heart and crumbled Roquefort in honey vinaigrette
- Acorn-fed Iberian ham
- The chef's grilled vegetables, with romesco sauce
- Risotto of duck confit and cep mushroom
- Battered cod bites

Choice of mains

- Flame-grilled fillet of Pyrenean beef with cep-mushroom sauce
- Oven-baked cod loin with tomato confit au gratin and garlic sauce
- Flame-grilled duck magret with escalivada

And a choice of desserts

- Vanilla ice cream and macadamia nuts with hot chocolate sauce
- Homemade cheesecake with forest fruits

Wine Cellar

- Cuatro Gotas (Young Red, Rioja)
- Avi Miquel (White, Rosé, Catalonia)
- Roger de Flor Cava, Brut Nature
- Mineral water, soft drinks, coffees

€36.38 per person



General information

General conditions

- The prices given exclude VAT.
- These options are for a minimum of five people (Coffee Breaks).
- In the event there are fewer than five diners, the prices will be subject to review.

Prices include

- The attached culinary proposal.
- Transport and logistics services.
- Assembly and disassembly.
- Tableware required to perform the service (dinnerware, cutlery and glassware).
- The furniture in the rooms.
- Black table linen.
- Paper serviettes.
- Kitchen equipment.
- Event coordination.

The prices do not include

- Special furniture.
- Floral arrangements.
- Rent of the space.
- Special table linen and glassware.

Extras

- Capsule coffee machine: €1.00 + VAT per person.
- Extra mineral water: €1.00 + VAT/unit; extra refreshments: €1.50 + VAT/unit.
- Waiters: Coffee Breaks: €50 + VAT; Cocktails, lunches and dinners: €70 + VAT.



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